DIRECTIONS

FOR

ADMINISTERING PERUVIAN BARK,

IN A FERMENTING STATE,

In Fever and other Diseases,

&c. &c.

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IN A FERMENTING STATE,

In Fever, and other Diseases

IN WHICH

PERUVIAN BARK IS PROPER;

AND

More especially in such Cases as the usual Formulæ of the Bark are rejected by the Stomach, or nauseated by the Sick:

WITH SOME

Experiments

TO

FERMENT THE PERUVIAN BARK

WITH DIFFERENT SWEETS.

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Directions, &c.

IN the treatment of fever, and other diſeaſes wherein Peruvian bark is proper, a method that would enable the ſtomach to retain it, and render it grateful to the palate, when the uſual formulæ are rejected and nauſeated, as often happens, to the great diſadvantage of the ſick, and diſappointment of the practitioner, has long been a deſideratum in medical practice.

Having often reflected on the ſubject, it occurred to me that by giving bark in a fermenting ſtate I might probably attain the deſideratum, and by that means ſave much time to the ſick, as well

as the bark which is waſted in the untoward caſes alluded to, when adminiſtered in the uſual formulæ. I therefore, in Autumn 1796, made the following experiments:

I.

I diſſolved, in a gallon of boiling hot decoction of bark, two pounds of treacle*; and, before it was cold, I added thereto a pint of barm, which, after being well agitated in the mixture, ſoon occaſioned a very briſk fermentation.

The bark, in this fermenting ſtate, was adminiſtered in a doſe of one ſpoonful every hour, to a fever patient, who nauſeated the uſual formulæ of the bark; and ever ſince, according to circumſtances, both as to the quantity and frequency of the doſe, it has been adminiſtered to fever patients in this Hoſpital, with a degree of ſucceſs beyond expectation, in ſtaying on the ſtomach, in pleaſing the palate, and in the ſpeedy recovery of

* Half this quantity of treacle, and a ſixteenth part of this quantity of barm, if it is good, will be ſufficient, I find by experience.

the

the ſick. Sometimes it has been made uſe of as a vehicle for other medicines, but generally alone.

II.

Afterwards I diſſolved, in a gallon of the decoction of bark, two pounds of brown ſugar*, and, upon adding a little barm to the mixture, a violent fermentation enſued.

III.

I next diſſolved, in a quart of the boiling hot decoction of bark, four ounces of honey, which, with a little barm added thereto, fermented very briſkly.

IV.

I boiled a gallon of ſweet wort (the firſt run for making our Hoſpital beer) half an hour, into which, while boiling, I put pulv. cort. Peruv. two ounces, and continued the decoction ten minutes

* Half this quantity may ſuffice.

in

in a close vessel; and to the decoction, before it was cold, I added a little barm, which brought on a very brisk fermentation. All those four preparations, to my palate, were very agreeable.

V.

In a quart of the boiling hot decoction of bark I dissolved succ. liquorit. four ounces, and, before the mixture was cold, added a little barm to it, which fermented faintly; though, from first to last, three times more barm, in proportion to the quantity of decoction, was added, than in any of the three last experiments: but the taste of the bark was entirely concealed in this preparation, which was too luscious for my palate.

Although I have not made trials, in my practice, of all those five preparations of the fermenting bark, there does not appear to me any reason for doubting but their medical properties must be similar: the practitioner therefore, according to exigencies, or his own inclination, may adopt either.

It

It is further to be obſerved, that the doſe, both as to quantity and frequency, is to be adminiſtered, according as the caſe requires, from one ſpoonful every half hour to eight or more ſpoonfuls, at ſuch intervals as the practitioner ſees fit, either alone or as a vehicle for other medicines.

VI.

With the barm ſkimmed off, N°1. fermented with much leſs barm than is therein mentioned, very good bread has been baked; I am therefore ſatisfied, that the facility of thus having freſh barm to bake every day, for the ſick on board the fleet, will be a valuable acquiſition.

VII.

The decoctions of ſarſaparilla, both ſimple* and compound, fermented, with treacle and barm, and adminiſtered either alone or as vehicles for other

* It does not ferment near ſo well as the compound: nor this near ſo briſkly as the Peruvian bark decoction.

medicines,

medicines, have been productive of great benefit in this Hoſpital, in caſes of broken down ſyphylitic habits, and in one very remarkable caſe of cacochymia, when the uſual formulæ were rejected and nauſeated.

That eſſence of malt diſſolved in the boiling hot decoction of bark, and the mixture fermented with barm, will be equally pleaſant and efficacious as N° 4, there appears no reaſon to doubt.

VIII. IX. X. XI.

Of the decoctions of ſnakeroot, gentian, quaſſia, and caſcarilla, in ſweet wort, and fermented with a little barm, I have made ſuch ale or beverage as will be found very grateful, and, I dare ſay, will be much coveted by the ſick and convaleſcents at ſea.

That the extracts of the four bitters laſt named, and of others diſſolved with any of the ſweets mentioned in N° 1, 2, 3, and 4, or with eſſence of malt in boiling water, and fermented with a little barm, will make as pleaſant ales as their decoctions, may rationally be inferred.

To

To adminiſter fermented bark in doſes from two to eight ounces, according to the diſcretion of the practitioner, as a preventive from ſickneſs, is an experiment now in proceſs.

After the preceding ſtatement of the experiments, the following direction will, it is preſumed, be ſufficient to guide any medical gentleman in preparing the fermenting bark, when he is inclined to make trial of it, in ſuch caſes as have been mentioned, or in any other he thinks proper.

XII.

Take of the decoction of Peruvian bark eight pounds, or one gallon; of treacle or brown ſugar from one pound to two pounds; and of barm one or more ſpoonfuls, according to its goodneſs, i. e. freſhneſs. Diſſolve the treacle, or brown ſugar, in the boiling hot decoction, and before the mixture is cold add a little of it to the barm, and cover it up until it ferments; then gradually add the remainder of the mixture, and, as ſoon as it is all in a fermenting ſtate, adminiſter it to the ſick.

After

After the fermentation has gone on briſkly for ſome time, before it begins to fall, the barm may be ſkimmed off for baking, and what is not wanted immediately for baking ſhould be kept carefully for next brewing. I prefer the barm of N° I or II. for baking; and ſhould the bark of thoſe two preparations be thought too ſweet, more of the decoction of bark may be added to the fermenting bark, until they are reduced to a palatable ſweetneſs.

Additional Directions.

If it is intended the fermenting bark ſhall not contain any of the powder floating in it, the decoction ſhould be allowed time to depurate by ſtanding, and afterwards be poured through a piece of flannel, or bunting, before the ſweet and barm are mixed with it for fermentation.

Many other, beſides febrile caſes, occur in practice, in which the fermenting bark, either alone or as a vehicle for other medicines, may be made trial of; but, more eſpecially, I would recommend the trial

trial to be made in ſuch caſes as the uſual formulæ of bark do not ſucceed, for the reaſons before mentioned.

Upon the ſame principle the fermenting decoctions of ſarſaparilla, either alone or as vehicles, are recommended to be made trial of in caſes of ſyphilis, eſpecially when the conſtitution has been broken down by neglect, or miſmanagement.

It is requeſted of the gentlemen who make trials of the fermenting bark, or other fermenting medicines, to ſtate the caſes in which they make them, and, with the reſult thereof, alſo to ſtate their own obſervations and opinions concerning the medicines, in their returns to the Commiſſioners for Sick and Wounded Seamen.

It will be proper to carry ſome dried barm or thick barm in a bottle to ſea, to make the firſt fermenting bark; or it may be made by adding ſome treacle, diſſolved in a little hot water, to the thick grounds of ſmall beer, or to a little freſh bottled

bottled ale or porter, and the mixture kept warm until it ferments.

Little tubs and kegs neceſſary for brewing the fermenting bark, and baking the bread, may eaſily be made on board ſhip, by the captain's permiſſion.

R. Robertſon.

Royal Hoſpital, Greenwich,
9th October, 1799.

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